

# MANDEL

## JUST A TASTE

### CHIPS 45:-

from Nalta Norrland

### HANDCRAFTED CURED MEAT 55:-

from Nyhlëns Hugosons

### THE CHEESE BITE 55:-

One locally produced cheese, our homemade seed crispbread, and autumn marmalade.

Rheingau Riesling Auslese 2023, 5cl, 110:-

### MANDELS' SHARING PLATTER, SMALL 155:-/LARGE 255:-

*Small:* Two types of Swedish charcuterie, one piece of local cheese, our seed crispbread, and autumn marmalade.

*Large:* Three types of Swedish charcuterie, two local cheeses, our seed crispbread, autumn marmalade, Marcona almonds, and tonight's selection.

Valpolicella Classico 2023, Corvina, Corvinone, Italy, 186/744:-

## NALTA

### CHEESE HOTPLATE 155:-

Cheese aged in spruce bark from Jurss dairy, levain bread from our bakery and pickled spruce shoots.

Mandarossa Cavadiserpe 2019, Merlot, Alicante Bouschet, Italy, 149/596:-

### GAHKKU BIANCO 145:-

Traditional Sámi bread baked over embers, whitefish roe from Lövvånger, shallots, lemon sour cream and Västerbotten cheese.

Kein Name Rheinhessen Trocken 2024, Riesling, Germany 125/500:-

### CROQUETTES 75:-

Västerbotten cheese croquettes with chili mayonnaise and Svedjan farm cheese.

Champagne Deutz, Brut Classic, 172/998:-

### FOREST MUSHROOM SOUP 145:-

Lingonberries-cured reindeer, salt-baked rutabaga, pickled onion, reindeer broth and sautéed chanterelles.

Marqués de Vitoria Reserva 2018, Rioja, Spain, 145/580:-

### YELLOW PEA 95:-

Hummus made from Swedish yellow peas, chimichurri and levain bread from our bakery.

Walnut Collectables 2023, Sauvignon Blanc, New Zealand, 182/756:-

### PERCH 125:-

Beets with goat cheese cream from Skärvången, hazelnut butter, roasted hazelnuts and house honey.

Alba de vetus 2023, Bodegas Vetus, Albarinõ, Rías Baxias, 165/660:-

## FÖRHOJT

### CHAMPAGNE 172:-

Deutz, Brut Classic

### RIESLING 125:-

Kein Name Rheinhessen Trocken 2024, Riesling, Germany

### LAGER 95:-

The Wood Hotel Lager, 33 cl

### APPLE PIE 175:-

Apple liqueur, red apple syrup & vanilla foam.

### BLACKCURRANT GT 165:-

Swedish gin and organic blackcurrant tonic.

### CLOUDBERRY MOCKTAIL 110:-

Non-alcoholic.

### SOMMELIER FLOWER 79:-

Non-alcoholic.



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## SE PASS

### BEETS 125:-

Beets with goat cheese cream from Skärvången, hazelnut butter, roasted hazelnuts and house honey.

Walnut collectables 2023, Sauvignon Blanc, New Zealand, 182/756:-

### STEAK TARTARE HALF 175 SEK / FULL WITH FRIES 235:-

Lightly cured tartare from dry-aged cow at Laukergården, mushroom mayonnaise, cured and smoked egg yolk, pickled autumn mushrooms and Jerusalem artichoke chips.

Mandrarossa Cavadiserpe 2019, Merlot, Alicante Bouschet, Italy, 149/596:-

### GURPI TOAST 195:-

Traditional Sámi delicacy with onion marmalade, Vindelns smoked pork belly, truffle cream cheese, grilled levain from our bakery and Svedjan farm cheese.

Cascina Valle Asinari 2022, Barbera d'Asti, Italy, 189/756:-

### COD 195:-

Cod loin with cauliflower purée, langoustine foam and pickled autumn mushrooms.

Robert Mondavi Vint 2023, Chardonnay, USA, 149/596:-

## TVESÅVEL

### HERB BUTTERED FRIES WITH SVEDJAN FARM CHEESE 55:-

### PUMPKIN PURÉE 45:-

### CAULIFLOWER PURÉE 45:-

### JALAPEÑO MAYONNAISE 25:-

### MUSHROOM MAYONNAISE 25:-

### CHILI MAYONNAISE 25:-

### PALTSCHWIMMEN 175:-

Butter-fried, mushroom-filled potato dumpling, cabbage and mushroom broth, pickled kohlrabi, fried kale and browned chanterelle butter.

Fabien Duveau 2022, Les Menais, Cabernet Franc, France, 179/716:-

### WILD DUCK 175:-

Butter-fried, mushroom-filled potato dumpling, cabbage and mushroom broth, pickled kohlrabi, fried kale and browned chanterelle butter.

Valpolicella Classico 2023, Corvina, Corvinone, Italy, 186/744:-

### TONIGHT'S GAME SPECIAL 225:-

Jerusalem artichoke purée, baked pointed cabbage, goat cheese sauce from Skärvången and dried lingonberries.

Château de Barbe Blanche Rouge 2020, France 198/792:-

## LET US DECIDE

### CHEF'S SELECTION, 4 COURSES 545:-

Having trouble deciding? Let us choose our favourites and serve them to the entire table.

Wine pairing with the Chef's Selection, Three carefully matched servings, 425:-/person



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## DESSERTS

### CRÈME BRÛLÉE 105:-

Coffee ice cream, hazelnut praline and whipped chocolate ganache.

Bacalhoa, Moscatelde Setubal, Portugal, 5 cl, 110:-

### SNOTTREN 110:-

Caramel mousse, sea buckthorn soup, cloudberry sorbet, hazelnut brownie and tonka meringue.

Blue label 5 puttonyos, Royal Tokaji 2017, Hungary, 5 cl, 110-

### AUTUMN APPLE 110:-

Apple sorbet, apple compote, yogurt foam and cardamom Mazarin tart.

Brännlands Ice Cider, 5 cl, 120:-

### THE CHEESE BITE 55:-

One piece of local cheese, our seed crispbread and autumn marmalade.

### ONE SCOOP OF SORBET 45:-

### OUR OWN PRALINE 35:-

## COFFEE

Brewed Coffee 35:-

Espresso 18:-

Double Espresso 36:-

Café Latte 49:-

Cappuccino 46:-

Americano 36:-

Macchiato 39:-

## PER 4 CL

### COGNAC

Grönstedts Extra 240:-

Grönstedts XO 170:-

Grönstedts VSOP 150:-

### WHISKEY

High coast brewery

Berg/Timmer/Hav/Älv 220:-

### RUM

No.1 Caribbean Dark Spiced 95:-

No.1 Caribbean White Spiced 95:-

## MANDEL'S COCKTAILS

### BLACKCURRANT GT 165:-

Blackcurrant gin & blackcurrant tonic.

### STORMY GT 165:-

Kurjoviken's "Stormy" gin & tonic.

### BLUEBERRY 170:-

Blueberry vodka, blueberry syrup, vanilla & blueberry foam.

### APPLE PIE 170:-

Apple liqueur, red apple syrup & vanilla foam.

### FOREST GOLD 180:-

Vodka, cloudberry liqueur, cloudberry syrup & vanilla foam. (Cloudberry - a Nordic wild berry)

### HOT MARGARETA 180:-

Tequila, Cointreau, chilli & pear.

### PUMPKIN SPICE 175:-

Vodka, coffee liqueur & cream.

### APPLE GIN SOUR 185:-

Apple gin, apple liqueur & red apple syrup.

### BLACKBERRY SOUR 185:-

Vodka & blackberry liqueur.

### COFFEE KARLSSON 160:-

Cointreau, Baileys, coffee & cream.

### IRISH COFFEE 150:-

Whiskey, coffee & cream..



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